

## **SUMMARY OF THE INVENTION**

Low-cholesterol shrimp, containing significantly less cholesterol than the natural product which by itself contains a high cholesterol content and is  
5 considered a high cholesterol food.

The process to obtain it which consists of subjecting the shrimp to a dehydration step and supercritical extraction with the objective of reducing the cholesterol content to the required concentration to be considered a low-cholesterol food product according to the requirements set forth by the Food and  
10 Drug Administration. The product thus obtained is not affected in its high protein and low fat content and presents sensory properties acceptable to the final consumer.